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DEPARTMENT OF HEALTH & HUMAN SERVICES

Public Health Service
Food and Drug Administration

San Francisco District
1431 Harbor Bay Parkway
Alameda, California 94502
Telephone (510) 337-6700

VIA FEDERAL EXPRESS

March 12, 1999

Our Reference Number: 2940064

Michael Z. Kay, President & C.E.O.
LSG Lufthansa Service/Sky Chefs
524 East Lamar Blvd.
Arlington, Texas 76011
(817) 792-2123

WARNING LETTER

Dear Mr. Kay:

On February 24, 1999, FDA Investigator Janice Lathan conducted an inspection of your catering facility located at 625 Kitty Hawk Way, Las Vegas, Nevada which provides food and beverage services for airlines at McCarran International Airport. Your operations at this site are in serious violation of the federal regulations for good manufacturing practices (GMP's) which are established in Title 21, Code of Federal Regulations, Part 110 (21 CFR 110), Part 1250 (21 CFR 1250), and Section 361 of the Public Health Service Act. FDA Investigator Lathan's observations were listed on Form FDA 483, Inspectional Observations, and discussed with Mr. John G. Billington, General Manager, at the conclusion of the inspection.

The lack of adequate food protection was demonstrated by the following observations: The internal temperatures of individual cartons of 1% milk stored in two (2) crates in the cooler ranged from 56-58° F. Employees preparing raw salads did not wash their soiled hands after touching soiled surfaces of equipment. There was a build-up of black slimy material at the end of the dish machines where clean dishes were removed after being washed. Sanitizer dip stations had sanitizer concentrations both lower than and higher than the levels recommended by the manufacturer. Mechanical slicers in the food preparation area had old food residue build-up on their food contact surfaces. Soiled wiping cloths were left on clean cutting boards. Empty plastic food racks containing old food residues were stored in the cooler adjacent to airline foods. Three (3) loading doors and employee entrance doors leading to the outside of the facility have gaps. Four (4) leaking faucets were noted in the dish rooms and food preparation areas.

Floors throughout the facility have a build-up of old food residues, dirt and dust. Wall guards in the beverage, food preparation, and dry food areas have a build-up of food residues. An unlabeled spray bottle containing chlorine sanitizer was stored on a food preparation surface.

These insanitary conditions and practices are likely to result in adulteration of foods within the meaning of Sections 402(a)(3) and 402(a)(4) of the Food, Drug and Cosmetic Act. Adulteration of food while held for sale after shipment in interstate commerce is prohibited by Section 301(k) of the Act. The delivery or causing the delivery of adulterated foods into interstate commerce is prohibited by Section 301(a).

The findings were discussed with Mr. Billington, General Manager, at the conclusion of the inspection and copies of the FDA 483, Inpectional Observations, and FDA 2420, Food Service Establishment Inspection Report, were issued to Mr. Billington. Copies of the FDA 483 and FDA 2420 are being provided to you for your information.

Based on these findings, your operation has been assessed a rating score of 73% as indicated on the Form FDA 2420 and given a "Provisional" classification. A classification of "Provisional" means that if the deficiencies are not corrected within thirty (30) working days from the receipt of this notification, your facility will be placed on "Not Approved" status. A "Not approved" status means that food and beverages will be prohibited from use by interstate conveyances until the violations have been corrected and the facility has been reinspected by FDA. A rating score of at least 85% must be maintained at the time of reinspection or your facility will be placed on "Not Approved" status.

You should take prompt action to correct these deficiencies. Failure to do so may result in appropriate regulatory action, such as seizure and/or injunction without further notice. You should notify this office within fifteen (15) working days of receipt of this letter of the specific steps you have taken to correct the violations, including an explanation of preventive measures taken to preclude recurrence of similar violations. If corrective action cannot be completed within fifteen (15) working days, cite the reason for the delay and the time by which the corrections will be completed. Your response should be sent to:

Randall P. Zielinski, CSO/ITS
U.S. Food and Drug Administration
1431 Harbor Bay Parkway
Alameda, CA 94502

You may wish to FAX your response to Mr. Zielinski at (510) 337-6703.

Sincerely,

Patricia C. Ziobro

Patricia C. Ziobro
District Director
San Francisco District

Enclosures:

FDA 2420, Food Service Establishment Inspection Report, dated 2/24/1999
FDA 483, Inspectional Observations, dated 2/25/1999

cc:

[redacted]

cc:

[redacted]